

# The Burger Recipe Card

Because sometimes customers in Cooking Craze crave a good burger.

- 1 Lightly oil pan or clean grill. Preheat stove or grill to high.  
  
Remove beef from packaging and place in mixing bowl. If making a basic burger, add salt and pepper to bowl and mix into meat; then proceed to step 4. If making the gourmet burger, proceed to step 3 after placing meat in mixing bowl.
- 2 Chop 2 garlic cloves and mix into meat within bowl. Next add Salt, Pepper and Worcestershire Sauce to the bowl and mix; then move on to step 4.
- 3 Separate 1 lb of beef into four equal-sized patties and place on grill.  
  
Cook 3 to 4 minutes on one side, flip the patties and cook for another 3 to 4 minutes - or for desired doneness. For safe eating, burgers should be cooked to an internal temperature of 145 F for medium-rare and 160 F for medium.
- 4 For the basic burger, place cooked burgers on buns then add a tomato slice, a cheese slice and preferred condiments. For the gourmet burger, placed cooked burger on bun and add a tomato slice, a cheese slice, two slices of bacon, a handful of onion strings, and a smokey bbq sauce or preferred condiment.
- 5 Now eat!



Available on iOS, Android and Amazon

## Basic Burger Ingredients

- 1 lb Ground beef
- 2 tbsp Salt
- 2 tbsp Pepper
- 4 Hamburger buns
- 1 Tomato sliced
- 4 Cheese slices
- Spread Preferred condiments

## Gourmet Burger Ingredients

- 1 lb Ground beef
- 2 Garlic cloves
- 2 tbsp Salt
- 2 tbsp Pepper
- 3 tbsp Worcestershire Sauce
- 4 Hamburger buns
- 1 Tomato sliced
- Handful Onion strings
- 4 Cheese slices
- 8 Bacon strips
- Spread BBQ Sauce/ preferred condiments

